

SOUPS

SOUP DU JOUR	900
<i>Chef's Daily Inspiration</i>	
Miso Butternut Squash Puree (V,D)	900
<i>Chantilly Cream, Herb Oil and Pumpkin Seeds</i>	
Puree of Truffled Field Mushrooms (V,D)	1200
<i>Wild Mushroom Duxelles and Truffle Oil</i>	

SALADS

Classic Caesar Salad	1300
<i>Lettuce, Anchovies, Garlic Croutons, Egg, Caesar Dressing</i>	
Green Power Salad (V,D)	1600
<i>Haricot Verts, Edamame, Cherry Tomatoes, Broccolini, Avocado, Cucumber, Sunflower Seeds, Sour Cream Dressing</i>	
Goat Cheese, Watermelon, Avocado (V,N,D)	1700
<i>Walnut, Mint leaves, Cucumber, Citrus Cream Cheese Aioli</i>	
Grilled Organic Vegetables & Quinoa Bowl (V,N)	1800
<i>Tossed Pine Nuts and Lemon Garlic Tahini Dressing</i>	
<i>Add: Grilled Chicken 700 Grilled Prawn 1100</i>	
<i>Grilled Halloumi Cheese 700</i>	
Marinated Tomato and Burrata (V,N,D)	1800
<i>Served with Lettuce, Charred Grapes, Balsamic Glaze</i>	
<i>Toasted Pine Nuts</i>	
Norwegian Smoked Salmon Rosettes & Avocado	3000
<i>Pickled Cucumber, Soft Boiled Egg, Caviar and Rye Bread</i>	
Semolina Crispy Baby Calamari (G)	2000
<i>Buttermilk and Semolina Coated Calamari, Green Salad</i>	
<i>Piquant Dip</i>	
Hemingways Dim Sums (Pan Fried or Steamed)	
<i>Chicken Scallion 1700 Spicy Shrimps and Mushroom 2000</i>	
<i>Truffled Edamame and Mushrooms (V) 1700</i>	

BURGERS, SANDWICHES & WRAPS

Prime Beef Burger (G)	2200
<i>Josper grilled Patty, Sesame Bun, Tomatoes, Lettuce</i>	
<i>Pickled Gherkins, Onion Jam</i>	
Tikka Chicken Burger (G)	2200
<i>Tikka marinated Chicken Breast, Ciabatta Bun</i>	
<i>Kachumbari Salsa and Mango Chutney</i>	
<i>Add: Cheese, Bacon(P) or Egg</i>	
Crocodile Burger (G)	2400
<i>Squid Ink Bun, Feta Cheese and dried Cranberry Crumble</i>	
<i>Asian Slaw, BBQ Sauce</i>	
The Hemingways Club Sandwich (P,G)	2200
<i>Grilled Chicken Breast, Bacon, Lettuce, Tomatoes and Egg</i>	
Chickpea Falafels Wrap (V,G)	1800
<i>Avocado, Hummus Spread, Rocket Leaves, Kachumbari</i>	
<i>Garden Salad, Sweet Potato Fries</i>	

Our meals are based on sustainability and are locally sourced. They are completely dictated by seasonality and therefore, can change according to market availability.

MAINS

Citrus Herb Grilled Free-range Chicken (A,D)	3000
<i>Marinated grilled Chicken Breast, Roasted Vegetables Quinoa, Zesty Lemon Herb Sauce</i>	
Juniper Orange Duck Confit	3000
<i>Ginger Black Rice, Stir-fried Oriental Vegetables Asian Inspired Sauce</i>	
Balsamic Glazed Molo Lamb Loin Chops	3500
<i>Baby Bok Choy with Sweet Mash, Mint Pan Jus</i>	
Grilled Pork Rib-eye (P,A)	3000
<i>Garlic Mash, Charred Apple Compote, Roast Vegetables Tree Tomato Bourbon Sauce</i>	
Seychellois Coconut Fish Curry	2200
<i>Simmered in Coconut Sauce with Aromatic Island Spices Herbs, Steamed Rice</i>	
Deep-fried Lake Victoria 'Ngege'	2400
<i>Whole Tilapia, Tomato Dhania Salsa, Ugali Sautéed Spinach</i>	
Pan-seared Snapper Fillet (A)	3000
<i>Pearl Barley and Charred Veggies, Grilled Shrimps White Wine Sauce</i>	
Crispy Skin Norwegian Salmon A la Plancha (A)	4300
<i>Salmon Fillet seared and served with Wilted Spinach Mushrooms and Chateaux Potatoes, Anise Pernod Fo am</i>	
Grilled King Prawns Skewer	4400
<i>Indian Ocean marinated King Prawns with Wild Rice Shellfish Sauce</i>	
Grilled Rock Lobster	6000
<i>Whole Lobster Served with Alika Potato Wedges Garden Greens, Caper Lemon Butter Sauce</i>	

FROM OUR JOSPER OVEN

Indulge in our Sizzling selection of Grain-fed Premium Steaks
Expertly crafted over our Open Flame Lava Grill
Done to perfection for an unforgettable Flavor

Please allow 25 minutes cooking time depending on
your choice of cut and degree of cooking.

250g Beef Fillet **3500**

350g New York Strip **4500**

400g T-bone Steak **5000**

400g Hemingways Rib Eye **5500**

*[Include Fries, Sweet Mash or Garlic Mash, Mixed Vegetables
Your choice of sauce]*

SAUCES: Béarnaise (A,D), Chimichurri Sauce, Red Wine Gravy (A),
Peppercorn Sauce (A)

KEY: A - Alcohol | N - Nuts | P - Pork | V - Vegetarian | G - Gluten
D - Dairy



SHAREABLES

- Baked Raclette Cheese and Artichoke (V,D)** 3000
Artichoke with Raclette Cheese, Cranberry, Orange Honey, Herb Green Salad
- Mediterranean Mezze Platter (V)** 2600
Cous Cous, Grilled Vegetables, Charred Artichokes Falafel, Smoked Baba Ghanoush, Marinated Olives Hummus and Pita Bread
- Hemingways Seafood Feast with Hand cut Fries** 6000
Seared Tuna Steak, Prawns, Calamari and Lobster Tail Green Salad, Lemon Butter Sauce

PASTA & RISOTTO

*Choice of Penne, Spaghetti or Squid Ink Linguini
(Gluten free Pasta also available)*

- Pasta Napolitana (V,D)** 1900
Rich Italian Oregano Sugo Sauce
- Mushroom, Leeks and Garden Pea Ravioli (V,G)** 2200
Tossed in a Vibrant Basil Tomato Sauce
- Thai Chicken Risotto (D)** 2000
*Chicken Pieces with Peppers and Mushrooms
In a fragrant Coconut Sauce*
- Seafood Risotto (D)** 2500
*Risotto Rice and Seafood in Saffron Cream Sauce
Gremolata*
- Rustic Lentil and Eggplant Moussaka (V,D)** 2000
*Eggplants layered with mixed Lentils, Ricotta Cheese Sauce
Mozzarella Gratin*

HEMINGWAYS TASTE OF INDIA

- Masala Butter Chicken (D)** 2500
*Tender Pieces of Chicken Tikka, cooked Luscious
Tomato-based Sauce, and a rich blend of Spices.*
- Authentic Rogan Josh (D)** 2500
Lamb Meat, Tamed with Indian Spices and Tomatoes
- Vegetable and Paneer Karahi (V,D)** 2000
*Medley of Farm Vegetables and Paneer Cheese
Spicy Masala Sauce, Kachumbari*

*All above served with Basmati Rice, Chapati, Spicy Mixed Dhal
Mango Chutney and Raita*

HEMINGWAYS CLASSICS

- Braised Lamb Shank (A)** 3500
*Creamy Parmesan Polenta, Sautéed Asparagus
Lamb Jus Glaze*
- Hearty Seafood Cioppino (D)** 3500
*Malindi Sole, Mussels, Calamari and Prawns
Simmered in Pernod Tomato Sauce, Focaccia Bread
Parmesan Cheese*
- Classic Lobster Thermidor (A, D)** 5500
Tender Chunks of Lobster Meat, Cognac Cream Sauce

All prices are inclusive of VAT, catering levy, and service charge.